

KARI LEAF

— Malayan Indian Cuisine —

Thank You For Your Love & Support



Lot 33, Pantai Tengah, Langkawi

+60 18-212 8969

RESERVE YOUR TABLE TODAY



Chicken

Lunch

L4- Signature Fusion Chicken Sambal | RM 16.00
Feel the wedding vibes, bold flavor, and its seriously makes everything taste better !!

L5- Chicken 65 | RM 24.00
Deep fried chicken pieces, a famous dish of Chennai

L6- Signature Chicken Pepper Cutlet | RM 12.00
Patty made with boneless chicken cooked with freshly ground spices, pepper and curry leaves ! NO POTATO ADDED

L7 - Chicken Masala/Varuval | RM 16.00
Spicy, dry chicken dish originating from the Chettinad region of Tamil Nadu. Made with masala and spices.

L8-Leg Piece Masala FRIED Chicken | RM 17.00
Whole Chicken Thigh. Fragrant, fiery twist on classic fried chicken.

Mutton

L9 - Kari Leaf Chef Special Mutton Varuval | RM 28.00
Deep fried chicken This pan-roasted mutton varuval is made by cooking tender meat in caramelized onions, ginger, garlic and chef special spices. Must try !!

Fish

L10 - Fried Masala Tenggiri | RM 19.00
Malaysian-Indian style dish made by pan-frying marinated fish slices and coating them in a fragrant, thick masala of shallots, garlic, tomatoes, and spices like cumin and coriander

L11 - Tenggiri Sambal | RM 23.00
Mackerel steaks smothered in a spicy, savory chili paste that gives an extra spiciness to your dish

L12- Signature Sura Cutlet | RM 13.00
Chef made by pan-frying, boiling, and shredding shark fish, mixed spices, then shallow-frying until golden brown. No Potatoes added. Must try !!

Prawns

L13 - Signature Prawn Podimas | RM 36.00
6 Pc Prawns cooked with spices, onions, coconut, egg and curry leaves, resulting in a dry, scramble-like texture. Must Try !!

L14- Prawns Sweet Sambal | RM 32.00
6 Pc Succulent prawns coated in a rich, caramelized chili paste, balanced with tamarind, sugar and spices

L15- Fried Masala Prawns | RM 32.00
6 Pc Succulent prawns coated in a rich masala and deep fried with a little crispiness. A must try !!

Egg

L16 - Onion Omelete | RM 9.00
L17 - Mata Kerbau (Sunny Side Up) | RM 4.00
L18 - Egg Curry | RM 12.00



RM 18.00

Signature Thali Set

Vegan, Vegetarian or Non Vegetarian

L1 (V) L2 L3

Parboiled Ponni Rice, Chapati, 3 Types Veg, Sambar (Dhal), Veg or Non Veg or Non Veg Curry of the day (gravy only), Rasam, Yogurt Chilli, Papadom & Indian Dessert

Add On / Ala-Carte

L19-PARBOILED PONNI RICE (V) | RM 4
L20-CHAPATI (V) | RM 4
L21-VEG OF THE DAY (V) | RM 4
L22-CURRY OF THE DAY (GRAVY ONLY) | RM 3
Option of Veg Curry (V) or Non Veg Curry
L23-SAMBAR (DHAL) (V) | RM 3
L24-RASAM (V) | RM 3
L25-INDIAN DESSERT | RM 4
L26-TAIRU(YOGURT) | RM 3

Vegetables (V)

L27-Signature Enoki Fried Mushrooms | RM 12.00
L28-Fried Bitter Gourd | RM 12.00
L29-Gobi Manchurian Cauliflower | RM 19.00

Drinks

Fresh Juices

D1-Watermelon | RM 13
D2-Pineapple | RM 13
D3-Orange | RM 13
D4-Coconut | RM 14
D5-Carrot | RM 13
D6-Carrot with Milk | RM 14
D7-Dragon Fruit | RM 14
D8-Lime Juice | RM 8

KARI LEAF SIGNATURE

Soft Drinks

D9-Coke Zero | RM 4
D10-Coke | RM 6
D11-100 Plus | RM 6
D12-Sprite | RM 6
D13-Mineral Water | RM 4

D20-Signature Masala Tea | RM 9
D21-Signature Bru Kappi | RM 9
D22-Salty Lassi | RM 12
D23-Signature Mango Lassi | RM 17
D24-Mooru Ice | RM 12

All takeaway Food & Beverage Container Charges will be RM 2.00
Applicable of 10% Service Charge
(V) - Vegan

Breakfast

Idli

A popular Indian Breakfast. Soft, savory steamed cake from South India, made from a fermented batter of rice and urad dhal

B1 - IDLI (V) | RM 9.00

2 pieces of soft and fluffy Idli served with dhal, 2 varieties of chutney, and your choice of curry gravy: Vegetarian Curry / Chicken Curry / Fish Curry (gravy only)



Chapati

An Indian whole wheat flatbread made with atta flour

B11 - Chapati (V) | RM 9.00

2 pieces of chapati served with dhal and your choice of curry gravy.

B12 - Egg Chapati | RM 12.00

2 pieces of chapati with egg spread, served with dhal and your choice of curry gravy.

Nasi Lemak

A Malaysian classic — rice cooked in coconut milk and pandan leaf. Served with egg, sambal, anchovies, peanuts, and cucumber.

B13 - Nasi Lemak Biasa | RM 9.00

The classic plain Nasi Lemak

B14 - Fried Chicken Nasi Lemak | RM 19.00

Served with our Signature Whole Thigh Masala Fried Chicken.

B15 - SIGNATURE Mutton Nasi Lemak | RM 26.00

Served with our must-try Mutton Masala.

Thosai/Dosa

A thin and crispy Indian pancake made from fermented rice and urad dhal batter.

B2 - Veedu Thosai (Homemade Style) (V) | RM 10.00

2 pieces of thosai served with dhal, 2 varieties of chutney, and your choice of curry gravy.

B3 - Maharani Thosai | RM 14.00

Stuffed with flavorful chicken masala, cooked in aromatic Indian spices, topped with egg and onions. Served with 2 varieties of chutney.

B4 - Maharaja Thosai (Signature) | RM 22.00

Our SIGNATURE dish! Stuffed with rich mutton masala, cooked in spicy aromatic gravy, topped with egg and onions. Served with 2 varieties of chutney.

B5 - Egg Thosai | RM 12.00

Served with dhal, 2 varieties of chutney, and your choice of curry gravy.

B6 - Cheesy Thosai | RM 14.00

Filled with melted cheese and served with dhal, 2 varieties of chutney, and your choice of curry gravy

Ghee Thosai | RM 14.00

Cooked generously with aromatic clarified butter (ghee). Served with dhal, 2 varieties of chutney, and your choice of curry gravy.

B9 - Thosai "Bawang" (V) | RM 14.00

Crispy thosai topped generously with fresh onions. Served with dhal, 2 varieties of chutney, and your choice of curry gravy.

B10 - Sniff the Podi Thosai (Signature) (V) | RM 15.00

Our SIGNATURE podi thosai topped with flavorful spicy idli podi ("gunpowder"). Served with dhal, 2 varieties of chutney, and your choice of curry gravy.

Add on : **B16-Fried Egg | RM 3.00** **B18-Cheese | RM 3.00**
B17-Anchovies Sambal | RM 4.00 **B19-Ghee | RM 2.00**